

MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN	90	0	TIME OUT 1030			
PAGE	1	of	2			

ADDRESS: 17167 East Cedar Hill Drive COUNTY:069 CSTORE CATERER DELL DRIVER	BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS. ESTABLISHMENT NAME: OWNER: PERSON IN CHARGE:													
CITYZIP Dexter, MO 63841	Las Comadres Mexican									Rosa Cortes				
CITYLEP Dokter, MO 63841	ADDRESS: 17167 East Cedar Hill Drive						COUNTY: 069							
SARREY SCHOOL SENIOR EMTER SUMMER P. GROCERY STORE SENIOR EMTER SUMMER P. GROCERY STORE SENIOR CENTER SUMMER P. GROCERY STORE SUMMER P. GROCERY STORE SUMMER P. GROCERY STORE SUMMER P. GROCERY STORE CENTER SUMMER P. GROCERY STORE CENT	CITY/ZIP: Dexter, MO 63841 PHONE: 573-42			PHONE: 573-421-5	1-5680 FAX:					P.H. PRIORITY: H	М	L		
ROZEN DESSERT COMMUNITY NON-COMMUNITY PRIVATE PUBLIC PRIVATE COMMUNITY NON-COMMUNITY PRIVATE Results PUBLIC PU		□ BAKERY □ C. STORE □ CATERER □ DELI □ GROCERY STORE □ INSTITUTION ■ MOBILE VENDORS ■ RESTAURANT □ SCHOOL □ SENIOR CENTER □ SUMMER F.P. □ TAVERN □ TEMP.FOOD										s		
Designation Designation Public PRIVATE COMMUNITY NON-COMMUNITY Results PRIVATE Results			ing	Routine	☐ Follow-up	☐ Complaint	Other							
Risk Factors are food proposation practicus and employee behaviors noted commonly reported to the Cederan for Disease Control and Prevention as contributing factors in Foodborne liness outbreaks. Public health interventions are control measures to prevent foodborne liness or injury. Compliance		□ Approved □ Disapproved □ PUBLIC □ PRIVATE □ COMMUNITY □ NON-COMMUNITY □ PRIVATE □ P												
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Person in Charge /Title: Rosa Cortes Telephone No. EPHS No. Follow-up: Yes No. Yes No. Yes No. Yes							Garbage	e/refuse prop	erly disposed; facilities maintained					
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Telephone No. EPHS No. Follow-up: Yes No.	Per	son in Ch	narge /T	itle: Rosa	Cortes	M	MYC	·YCC	_//	10	لاهر العر			
573-888-9008 1647 Follow-up Date:	ins	ector!	The	Ala	4	573	hone No. -888-90	08		1647	o. Fo	llow-up:		NO E6.37



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN 900	TIME OUT 1030				
BAGE 2	, 2				

ESTABLISHME	nt NAME nadres Mexican	ADDRESS 17167 East Ceda	ar Hill Drive	Dexter, MO 63841	Dexter, MO 63841			
	OOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT		TEMP. in ° F			
Code Reference	Priority items contribute directly to th or injury. These items MUST RECE	PRIORITY e elimination, prevention or reduction VE IMMEDIATE ACTION within 7	on to an acceptable level, hazards	associated with foodborne illness	Correct by (date)	Initial		
				я				
Code Reference	Core items relate to general sanitation standard operating procedures (SSC	CORE IT on, operational controls, facilities or Ps). These items are to be corre	structures, equipment design, gen	eral maintenance or sanitation ion or as stated.	Correct by (date)	Initial		
	Approved for opening							
CIP	Correction in progress							
NRI	Next Routine Inspection							
		EDUCATION PROV	VIDED OR COMMENTS					
		NRI= NEXT R	OUTINE INSPCTION					
Person in C	harge /Title: Rosa Cortes	2 1	AVICYC7 V	(C (Cate: 06/28/202	24			
hs ect	hal allel	Telephone No. 573-888-9	EPHS No.	Follow-up:		☑ No		
MO 589 1814 (9-1	yn Uller	573-888-9	008 1647 CANARY - FILE COPY	Follow-up Date:		E6.37A		